



Dear Guests,

On This Menu We Present You,

Produce From Casa Lavanda Culinary Garden With Traditional & Biodynamic Farming Methods,

Produce From Villages Around Şile and Şile Farmer's Market Producers,

Wild Mushrooms From Wild Life Around Utupelit Village,

Baby Goat From Villages Around Şile,

Oak Barrel Fermented Vinegars by Fatma Teyze of Oruçoğlu Village

Water Mill Ground Corn Polenta From Kaleath Village,

Fresh Burrata Cheese Produced Daily by Buffa Farm from Kandıra,

Line Caught Fish From Şile Coast and Sea Food Varieties Chosen Fresh from the Market by Mr. Yavuz "Derya Balık"

Pasta Varieties Home Made With Italian Semolino Flour,

Antique Grains Selection Made by Tarla Mera of Kırklareli, Mustafa Afacan of Kastamonu and İlhan Koçulu of Kars, Made Into Our Sourdough Bread Selection,

*Artisan Cheeses by Mrs. Buket of Tangala,
Matured to Perfection in our Cheese Cellar at Casa Lavanda,*

Many More Local and Seasonal Produce From The Market.

I Hope Very Much That You Will Enjoy Our Classics and Seasonaly Inspired Dishes.

A. Emre Şen

**Please kindly inform, alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

**All prices are in TL, include tax.*

**12% service charge will be added to any food and beverage consumption.*

**The Menu update was made on 13.12.2024*

Tasting Menu

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

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Flame Seared Red Mullet

Home Grown Fresh Herbs, Satsuma Tangerine,

Mustard Seeds, Pine Nut, Saffron Aioli

...

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

...

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

...

Slow Roasted Baby Goat

“Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”*

**Keşkek is a traditional long cooked wheat dish.*

...

Artisan Cheese Selection

From Producers: Tangala, Gemedere, Miralem

Ripened at Casa Lavanda

Honeycomb; from Sivas, Kösedag, 1400 m. Altitude

...

Fig Leaf Ice Cream

Roasted Almond, Sea Salt, Extra Virgin Olive Oil

Tasting Menu 4200

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6 Glasses Wine Pairing 2900

**Agnolotti is a handmade Piemonte style pasta variety.*

Black Winter Truffles from Spain
“Tuber Melanosporum”

Buffalo Milk Burrata

Black Truffle, Early Harvest Olive Oil, Country Bread Crouton
3100

Carne Cruda Piemontese

Steak Tartare with Black Truffle
3000

Beef Carpaccio

Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula
3000

Home Made Tagliolini

Black Truffle, Raw Butter
2600

...

Truffle Scented Buffalo Milk Ice Cream

Black Truffle, Salted Caramel
2000

...

Served on any plate of your choice

2300



Starters
Cold

Flame Seared Red Mullet

*Home Grown Fresh Herbs, Satsuma Tangerine,
Mustard Seeds, Pine Nut, Saffron Aioli*
1150

İskenderun Red Prawn & Avocado

Rolled in Cucumber, Apple, Lime Mayo
1300

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes
900

Beef Carpaccio

Truffle Sauce, Walnut, 18 mo. Grana Padano, Arugula
1250

Buffalo Milk Burrata

Roasted Pear, Wild Arugula, Almond, Balsamic Vinegar
1250

Cheese

Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano
1200

*****Charcuterie***

Prosciutto Crudo di Parma, Italian Salami, Bresaola
1700

*****Contains pork.***

Starters

Hot

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

900

Homegrown Arugula, Kale & Basil Soup

Pine Nut Gremolata, Roasted Cherry Tomatoes

850

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

1250

**Bottarga is a salt cured, dried fish roe.*

Artichoke Flan

Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill

950

Hot Smoked “Babakale” Octopus

Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas

1350

North Aegean Baby Calamari

Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto

1200

Pan Seared Quail

Cognac Flambe, Morel Mushroom

Watermill Ground Corn Polenta from Kalealti Village

1300

Wild Porcini Mushroom in a Copper Pan (for 2)

From Ulupelit and Surrounding Forest

1950

With Home Made Tagliatelle

2350

Salads

With Homegrown Produce from our Culinary Garden

Belgian Endive Salad

*Fennel, Radish, Purslane, Strawberry,
Mustard Seeds and Honey Vinaigrette*

650

Purslane Salad

Avocado, Baby Lettuce, Celery, Lime, Fennel, Cherry Tomatoes

670

Artichoke Salad

Arugula, Lettuce, 18 mo. Grana Padano, Truffle Vinaigrette

690

Wild Rice Salad

*Little Gem Lettuce, Arugula, Granny Smith Apple, Fennel, Walnut,
Toasted Sesame Vinaigrette*

650



Pasta

Hand-Made with Semolina Flour and Farm Eggs

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

Small: 1150 / Large: 1500

**Agnolotti is a handmade Piemonte style pasta variety.*

Ravioli

Filled with Lamb Ragù, Chestnut-Brown Butter Sauce, Parmiggiano Foam

Small: 1100 / Large: 1400

Saffron Trofie*

*Tangazola**, Pear, Walnut and Cream*

Small: 1050 / Large: 1350

**Trofie is a handmade Liguria style pasta variety.*

***Tangazola is a blue cheese from Tangala dairy.*

Tagliolini

Seafood, Garlic, Spicy Summer Tomato Sauce

Small: 1300 / Large: 1700

Tagliatelle

Roasted Ragù Bolognese

Small: 1000 / Large: 1300

Pappardelle

Wild Mushrooms, Pine Nuts, Basil and Cream

Small: 1100 / Large: 1400

Risotto

Saffron and Baby Calamari

Small: 1200 / Large: 1500

Asparagus, Mascarpone and Smoked Beef Bacon

Small: 1050 / Large: 1350

Wild Mushrooms from “Ulupelit Village”

Small: 1100 / Large: 1400

Main Courses

Baby Goat from Villages of Şile

Slow Roasted, “Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”
1700

Roasted Poussin

Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur with Dried Fruits & Nuts*
1300

**Siyez Bulgur is an ancient wheat variety, craked, from Anatolia.*

Confit of Duck Thigh

Caramelized Belgian Endive, Bitter Chocolate-Duck Jus, Red Wine Cherry Compote
1800

Seafood Stew in a Copper Pan (for 2)

Summer Tomato Sauce, Octopus, Shrimp, Calamari, Vongole, Olive and Capers
3200

Line Caught Seabass From Şile Coast

*Char Grilled, Homegrown Winter Vegetables, Samphire, Mustard Seeds,
Seabass-Vermout Sauce*
2200

Lightly Smoked Bonito From Şile Harbour

*Home Grown Lemongrass-Celery Purée, Celery Terrine,
Vermouth – Herb Sauce, Mustard Leaves*
1400

Beef Tenderloin

Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables
1500

Lamb Chops

Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata
1600

Boneless Rib Eye Steak

Truffle Potato Purée, Wild Porcini Mushroom, Chard
1800

**Preperation time for main dishes may take from 20 up to 40 minutes. Thank you for your understanding.*